AUTENTICO

Offering:

2 plates	: 38€
2 plates + dessert or cheese selection	: 46€
3 plates	: 57€
3 plates + dessert or cheese selection	: 65€
Cover charge	: 4€
Water	: 3€
Coffee	: 3€
Truffle price per gram	:

(T) = our truffle pairings

ANTIPASTI

Like a crepes (T)
Cickpeas crepes, caramelized cauliflawer, carrot, daikon, yogurt sauce and peanuts

Vitello tonnato ieri e oggi
Thin sliced veal in double serviced, tradition and innovation

Lumache
Snails in parsley sauce, light garlic cream and chili crumble

Battuta (T)
Fassona beef tartare, bernaise sauce and parmesan crumble

PRIMI

Mezze maniche (T)
Pumpkin-creamed Mezze maniche pasta, roasted chestnuts sauce, vegetable demi-glace and chestnuts ragù

Plin (T)
Stuffed ravioli according to tradition, glaced with beef jus

Raviolo and root (T)
Toasted water and flour raviolo, roots and patatoes filling, lacto-fermented jerusalem artichoke and raw-ham consommè

Tajarin, oats, mushrooms and star anise (T)
40 eggyolks tajarin pasta, oats milk sauce with mushroom extract, porcini mushroom and star anise powder

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SECONDI

Sweetbread
Toasted veal sweetbread, almond and tamarind

Pepper
Smoked pepper, oven baked pepper cream, goat cheese and tarragon oil

Veal (T)
Buttered veal steak and chiodini mushrooms ragù

Egg (T)
Poached egg, soft polenta taragna, mornay sauce and crunchy seeds

DESSERT

Icecream and brioches (T)
Homemade "firo di panna" icecream

Beatroot, lemon and chocolate
Beatroot caprese cake, beatroot textures, lemon sauce and chocolate wafers

Pear
Cooked pear, vanilla pastry cream, red wine reduction and walnut crumble

Chestnut, salted caramel and persimmon
Chestnut bavarese, salted caramel and persimmon sorbet

AUTENTICO

TRADIZIONE

52€

Vitello tonnato ieri e oggi
Thin sliced veal in double serviced, tradition and innovation

Plin (T)
Stuffed ravioli according to tradition, glaced with beef jus

Veal (T)
Buttered veal steak and chiodini mushrooms ragù

Pear
Cooked pear, vanilla pastry cream, red wine reduction and walnut crumble

AUTENTICO

52€

Like a crepes (T)
Cickpeas crepes, caramelized cauliflawer, carrot, daikon, yogurt sauce and peanuts

Mezze maniche (T)
Pumpkin-creamed Mezze maniche pasta, roasted chestnuts sauce, vegetable demi-glace and chestnuts ragù

Sweetbread
Toasted veal sweetbread, almond and tamarind

Beatroot, lemon and chocolate
Beatroot caprese cake, beatroot textures, lemon sauce and chocolate wafers

AUTENTICO